

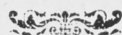
Best known and most loved view of the Bow Valley is this aspect from Banff Springs Hotel terrace. The warmed sulphur pool, relaxing and gently medicinal; the river drive; the confluence of the Spray and Bow Rivers recall many lovely days in the sun-caressed mountains. Golfers dream through long winter nights of the spectacular 18-hole course in the lee of towering Mount Rundle; of the "Devil's Cauldron"; of the singing water at the first tee.

## **BANFF SPRINGS HOTEL**



# LUNCHEON

TABLE d'HOTE



Prune, Tomato or Pineapple Juice  
 Radishes & Celery      Half Grapefruit,  
 Spiced Holland Herring      Dutch Appetizer

Potage Bucheron      Consomme Hot or Cold

Grilled Halibut Steak, Maitre d'Hotel 10 mins.  
 Scrambled Eggs with Stewed Chicken Livers  
 Browned Lamb Stew with Vegetables  
 Assorted Fruit Plate with Cream Cheese,  
 Blackstone Style  
 Philadelphia Mixed Grill with Chicken Leg  
 Roast Kernel of Veal, Country Gravy  
 Assorted Cold Cuts, Potato & Greens Salad

Shredded New Cabbage      Wax Beans, Buttered  
 Potatoes: New Boiled, Mashed, au Bouillon

Cherry Pie      Grapenut Custard  
 Marshmallow Sundae  
 Fresh Berries in Season  
 Compote of Preserved Fruit with Cake

*Cheese:* Cream Cheese and Crackers, Gouda  
 Oka, Danish Blue, Ermite, Gorgonzola, Gruyere,  
 Canadian Cheddar, Old Ontario, Canadian Loaf,

Tea      Coffee      Buttermilk      Milk  
 French Bread      \$2.00

July 28th, 1949

**BANFF SPRINGS SPECIAL**  
**BREAST OF CHICKEN SAUTE,**  
 with Mushrooms, Green Peas, French Fried Potatoes  
 \$3.00      20 mins

BANFF SPRINGS HOTEL IN BANFF NATIONAL PARK

## The Alhambra Dining Room

is open as follows:

Breakfast - 8.00 to 10.30  
 Luncheon 12.30 to 2.30  
 Dinner - 6.30 to 9.00

## Fairholme Dining Room

Breakfast - 7.30 to 10.00  
 Luncheon - 12.00 to 2.00  
 Dinner - 6.00 to 8.30

Room Service is available  
 from 7.30 a.m. to mid-  
 night

## Announcements

### NATURE TALK

by Dan McCowan, in the  
 Mount Stephen Hall at  
 9 p.m.

### DANCING

in the Ballroom 10 p.m. to  
 12 midnight (except Sunday)  
 featuring Moxie Whitney  
 and his Orchestra

### THE TAVERN

is situated on the Terrace  
 Floor,  
 Hours: 10 a.m. to 10 p.m.

# LUNCHEON

Thursday, July 28th, 1949

## HORS D'OEUVRES

Radishes 25    Queen or Stuffed Olives 50    Fruit Cocktail 70    Green Onions 25  
Preserved Lobster Cocktail 1.25  
Celery 35    Mixed Pickles 30    Sliced Smoked Salmon 80    Crabmeat Cocktail 1.25  
Anchovies Canape 90    Fresh Domestic Caviar 2.25    Antipasto 80    Stuffed Celery 80  
French Hors d'Oeuvres 1.25    Stuffed Eggs, Moscovite 1.25    Grapefruit Supreme 70  
Pate de Foie Gras, Domestic 1.00    Assorted Canapes 1.00  
JUICES: Tomato, Grapefruit, Vegetable, Orange, Apple, Pineapple, Grape 30

## SOUP

Potage Bucheron 35    Consomme Hot or Cold 30  
Cream of Tomato, Croutons 40    Chicken Broth 35

## FISH

Grilled Salmon Steak, Hoteliere 1.25 15 mins    Filet of Pickerel Saute, Meuniere 1.25, 15 mins  
Broiled Cod Steak with Sliced Cucumber 1.00. 15 mins.  
Grilled Halibut Steak, Maitre d'Hotel 1.00 10 mins.

## EGGS

Scrambled Eggs, with Stewed Chicken Livers 85

## ENTREES

Pork Tenderloin, Sauce Piquante 1.75 15 mins.  
Red Brand Single Sirloin Steak 2.00 15 mins.    Lamb Chops (one) 75, (two) 1.50 15 mins  
Sweetbread Saute, Rossini 1.75, 15 mins.    Grilled Half Chicken, Provencale 2.00, 20 mins.  
Grilled Mushrooms with Bacon 1.85 15 mins.  
Browned Lamb Stew, with Vegetables 1.35  
Philadelphia Mixed Grill with Chicken Leg 2.00  
Roast Kernel of Veal, Country Gravy 1.50

## COLD SELECTIONS

Cold B.C. Salmon with Sliced Cucumbers and Tomatoes, Potato Salad 1.40  
Cold Roast Lamb, Potato Salad 1.15    Ham and Turkey, Lettuce and Tomato Salad 1.50  
Cold Roast Beef, Potato or Chef's Salad 1.40

## VEGETABLES

Green Beans 35    Green Peas 35    Stewed Tomatoes 35    Creamed Corn 35  
Shredded New Cabbage 40    Wax Beans, Buttered 40  
POTATOES: New Boiled 25    Mashed 25    au Bouillon 35

## SANDWICHES

Chicken 75    Lettuce and Tomato 45    Ham 60    Club 1.00    Cold Roast Beef 65  
Ox Tongue 50

## SALADS

Lobster 2.00    Chicken 1.75    Lettuce and Tomato 60    Fruit 65    Chef's 60

## SWEETS

Cherry Pie 25    Grapenut Custard 25    Marshmallow Sundae 50  
Compote of Preserved Fruit with Cake 50  
Chocolate Sundae 50    Cup Custard 25    Fruit Jelly 25    Fruit Tartlet 25  
Parfait Creme de Menthe 50    Fruit Sundae 50  
ICE CREAM: Vanilla, Maple Walnut, Strawberry, Tutti Frutti 40

## FRUITS

Banana 25    Orange or Raw Apple 15    Compote of Fruit 50  
Half Grapefruit 35    Fresh Berries in Season 50

## CHEESE

Roquefort 50    Rocky Mountain 45    McLaren's Imperial 40    Gruyere 40  
Gouda 50    Canadian Loaf 30    Canadian 30    Danish Blue 50    Ermite 50    Black Diamond 50

## TEA, COFFEE, MILK, ETC.

Tea or Coffee 25    Demi Tasse 15, with Cream 20    Postum 30    Sanka Coffee 30  
Individual Milk 15    Buttermilk 15    Malted Milk 30    Bread 15    Toast 20    Raisin Bread 20

Portions are prepared for one person only

# CANADIAN PACIFIC HOTELS

## FROM SEA TO SEA

The Digby Pines†	. . . . .	Digby, N.S.
Lakeside Inn†	. . . . .	Yarmouth, N.S.
Cornwallis Inn	. . . . .	Kentville, N.S.
The Algonquin†	. . . . .	St. Andrews by-the-Sea, N.B.
McAdam Hotel	. . . . .	McAdam, N.B.
Chateau Frontenac	. . . . .	Quebec, Que.
Royal York Hotel	. . . . .	Toronto, Ont.
Devil's Gap Lodge†	. . . . .	Kenora, Ont.
Royal Alexandra Hotel	. . . . .	Winnipeg, Man.
Hotel Saskatchewan	. . . . .	Regina, Sask.
Hotel Palliser	. . . . .	Calgary, Alta.
Banff Springs Hotel†	. . . . .	Banff, Alta.
Chateau Lake Louise†	. . . . .	Lake Louise, Alta.
Emerald Lake Chalet†	. . . . .	Field, B.C.
Empress Hotel	. . . . .	Victoria, B.C.

Hotel Vancouver . . . . . Vancouver, B.C.  
(Operated by the Vancouver Hotel Co. Limited on  
behalf of the Canadian Pacific Railway Company and  
the Canadian National Railways.)

†These hotels are open in the Summer only.